

pera

MEDITERRANEAN BRASSERIE

**HAPPY NEW YEAR !
DECEMBER 31ST, 2018**

CHEF'S WELCOME AMUSE BOUCHE

APPETIZER

your choice of

ROASTED TOMATO & EGGPLANT SOUP

feta cheese and garlic croutons

POACHED LOBSTER & MAROUL SALAD

leaf lettuce, raki-harissa beurre blanc,
kasseri cheese croutons

PRELUDE TO MAIN COURSE

your choice of

SEARED TUNA WRAPPED IN GRAPE LEAF

baby arugula, cherry tomatoes, grilled artichoke

MEDITERRANEAN STEAK TARTARE

caperberries, quail egg, parmigiano reggiano,
spicy marash pepper

MAIN COURSE

your choice of

14OZ. NEW YORK STRIP STEAK

paprika-dusted, rosemary fingerling potato and haricot verts, Pera's homemade steak sauce

PAN-SEARED RED SNAPPER

truffle root vegetable puree, parsnip shoestring fries

DUCK LEG CONFIT

served with potato gratin, rosemary honey sauce

GREEN PEA & MUSHROOM RISOTTO

mushrooms, pine nuts, parmigiano reggiano, truffle oil

DESSERT

your choice of

TRADITIONAL NY CHEESECAKE

brandied cherries
cardamom-vanilla mascarpone cream

FLOURLESS CHOCOLATE CAKE

shortbread cookie
port wine crème anglaise

TURKISH FIG TART

brandy & fig sauce
vanilla ice cream

\$ 135 per person

(not including tax and gratuity)
